



# CHÂTEAU SIXTINE

Châteauneuf-du-Pape



## *Château Sixtine Red 2016*

**Région:** Rhône Valley

**Appellation:** Châteauneuf-du-Pape

**Grapes varieties:** 50% Grenache - 30% Syrah - 20% Mourvèdre

**Degree:** 15,5%

**Yields:** 31hl/ha

**Wine making:** Reasoned culture principles. Traditional hand picking into small crates. Using a sort table. Destemming. Fermentation in thermo-regulated stainless steel vats. Classic winemaking with punching and delestage. Aging in tanks and oak barrels, light filtration.

**Terroir:** Sand and clay, clayish limestone, clayish limestone with rounded pebbles.

**Weather conditions:** The winter of 2016 was mild, followed by a dry spring and quite cool, the vineyard had to face a warmer summer with several days when temperatures exceeded 35°C, including in the month of September. A hot summer but not scorching heat, characterized at the veraison by thermal amplitudes between the day and the night favorable. Ideal weather, the summer season was dry, but the fine rains of September allowed the grapes to reach full maturity.

**Production:** 28 000 bottles (75cl). 800 magnums (1,5L)

**Food matches:** Red meats, game, poultry, navarin of lamb, Mediterranean cooking.

**Aging:** Ageing from 2018 to 2035

